

e2 e2<sup>ct</sup> e2<sup>m</sup> e4 e4<sup>m</sup>

# USER GUIDE





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# 1 SUMMARY

This manual provides the user with detailed operating instructions for the e'2ct/e'2/e'2m/e'4/e'4m fully automatic coffee machine. The machine operates on two access levels.

## 1.1 MANAGER

The manager has access to the different product parameters and is authorised to change some settings of the machine.

## 1.2 OPERATOR

The manager may choose to allow operators access to some specific menu points through authorised access code.

## 2 PURPOSE

### 2.1 USAGE

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

The appliance must be installed and serviced by instructed and trained service engineers only.

The appliance was manufactured to grind, brew and dispense hot coffee, and to dispense hot water, hot milk and steam products.

The appliance is designed for indoor use only.

Do not use the appliance to produce other products than described in this manual.

### 2.2 APPLIANCES WITH MILK PRODUCTS

This manual is based on standard coffee machines with coffee, hot water and steam products. For models with milk products, some special manipulations have to be done. These are highlighted visually in this manual to announce a deviation to the standard models.

Example:



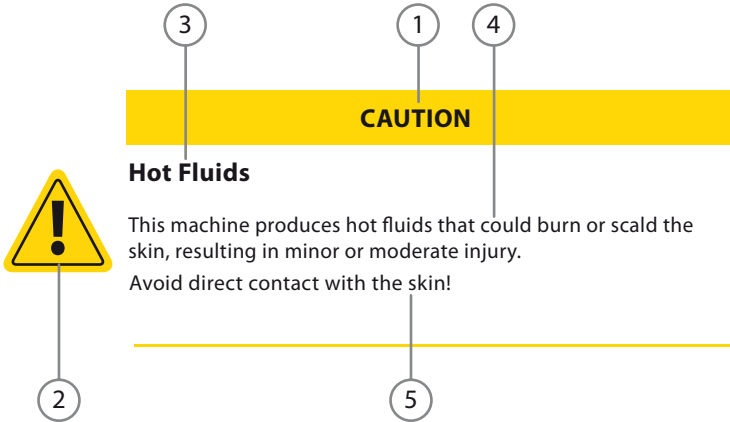
#### **Cleaning the milk container**

Open the fridge door and remove the milk container. Clean it with a damp cloth.

## 3 GENERAL SAFETY INSTRUCTIONS

### 3.1 STRUCTURE

The safety instructions in this document are structured as follows:



- 1 Safety signal word
- 2 Safety symbol
- 3 Source of danger
- 4 Impact of danger
- 5 Prevention of danger

### 3.2 SAFETY WARNINGS

The following types of safety warnings are used in the present manual:

#### **DANGER**

##### **Danger**



The safety warning with the signal word “Danger” is used to indicate a hazardous situation which, if not avoided, **will** result in death or serious injury.



## WARNING



### Warning

The safety warning with the signal word "Warning" is used to indicate a hazardous situation which, if not avoided, **could** result in death or serious injury.

---

## CAUTION



### Caution

The safety warning with the signal word "Caution" - in combination with the safety alert symbol - is used to indicate a hazardous situation which, if not avoided, **could** result in minor or moderate injury.

---

## NOTICE



### Notice

The safety warning with the signal word "Notice" is used to address practices that could lead to property damage but not to injury.

---

## 3.3 HINTS

---



### Hint

The hint is used to address practices that help the reader using the machine.

---

### 3.4 GENERAL SAFETY WARNINGS FOR THIS MACHINE

#### DANGER



##### **Incorrect Installation**

The appliance must be installed by an instructed service engineer in compliance with the local regulations.

**The manufacturer is not liable for injuries caused by improper installation of the appliance.**

---

#### DANGER



##### **Incorrect Operation**

The appliance must be serviced by trained personnel only.

**The appliance must not be used to produce other products than described in this manual.**

---

## WARNING



### General Safety Points

- 1 In case of an emergency, immediately isolate the power to the machine and if possible remove the plug from the power socket.
- 2 Check that the voltage quoted on the rating plate is identical with the mains voltage.
- 3 Use the specific power supply cord(s) only. The use of incorrect connections voids the warranty!
- 4 The hot water tube, steam, hot water, milk and coffee are very hot. Avoid direct contact with the skin.
- 5 Remove the plug from the mains socket if the machine is not used for a longer period of time (holidays). Do not pull the power cord to unplug.
- 6 Do not use the machine if it is not operating correctly or if it shows any sign of damage. In case of any malfunction or damage, notify the local service agent.
- 7 Never immerse the machine, power cord or plug in water or any other liquid.
- 8 Keep the power cord out of reach of children.
- 9 Never leave the power cord near or in contact with hot parts of the machine, a source of heat, or a sharp edge.
- 10 Do not use the machine when the power cord or plug is damaged. Have the defective part repaired or replaced by an authorised service agent.
- 11 Never place the machine on a hot surface, e.g. a heating plate. Never use the machine near an open flame or fire.
- 12 Place the machine on a flat, stable, heat resistant surface.
- 13 To reduce the risk of electric shock, do not remove or open covers. No user-serviceable parts inside. Refer servicing to qualified personnel only!

## **3.5 DISPOSAL**

### **PACKAGING MATERIAL**

The packaging material (cardboard, PE plastic film, PE, PE-foam, EPS) must be disposed of according to the local regulations.

### **REMOVAL OF EQUIPMENT**

Disconnect the appliance from power. If the appliance is hard-wired, it must be disconnected by an authorised service agent!

### **SAFETY INSTRUCTIONS**

In order to prevent any accidents caused by inappropriate use or in particular by playing children, the appliance must be put out of operation. Unplug the appliance from power source or in case of hardwired installations have it disconnected by an authorised service agent! Subsequently cut off the plug from the power cord.

### **DISPOSAL INSTRUCTIONS**

Make sure the old appliance is disposed of or recycled according to the local regulations. For any further information about disposal, contact your manufacturer's agent.



# 1 GENERAL OVERVIEW

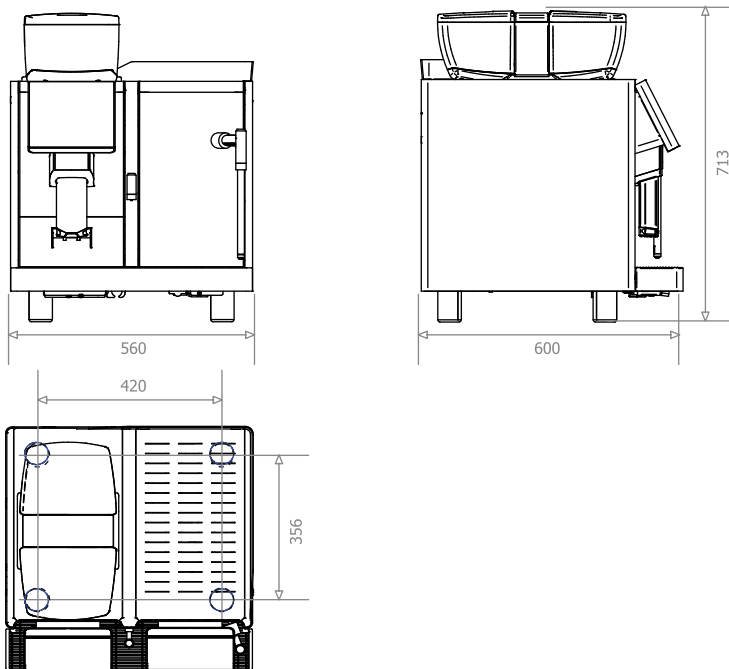
This picture shows a sample of one coffee machine (e'4) out of the product line. For additional pictures see the product catalogue.



- |   |                         |    |                |
|---|-------------------------|----|----------------|
| 1 | Rear bean hopper        | 7  | Steam wand     |
| 2 | Cleaning ball dispenser | 8  | Coffee spouts  |
| 3 | Front bean hopper       | 9  | Grounds drawer |
| 4 | Touch screen left       | 10 | Drip tray grid |
| 5 | Touch screen right      | 11 | Drip tray      |
| 6 | Hot water outlet        |    |                |

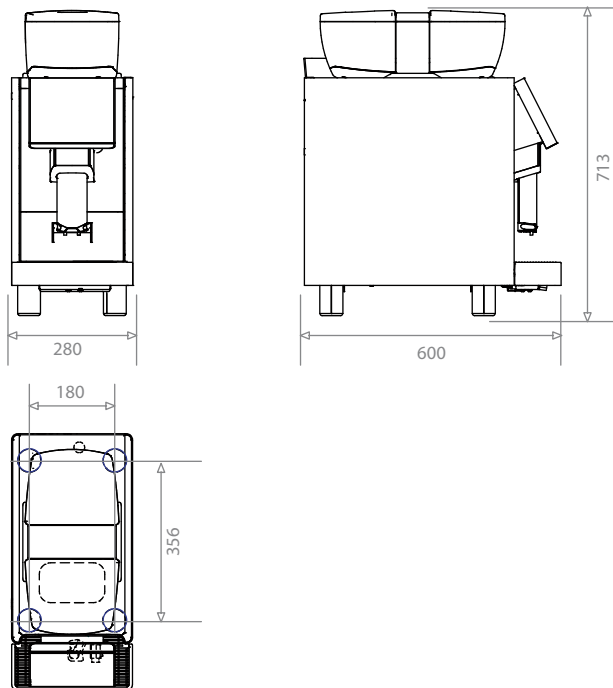
## 2 DIMENSIONS

### 2.1 E'2 CTS / E'2M (FRIDGE BESIDES)



*Dimensions in mm*

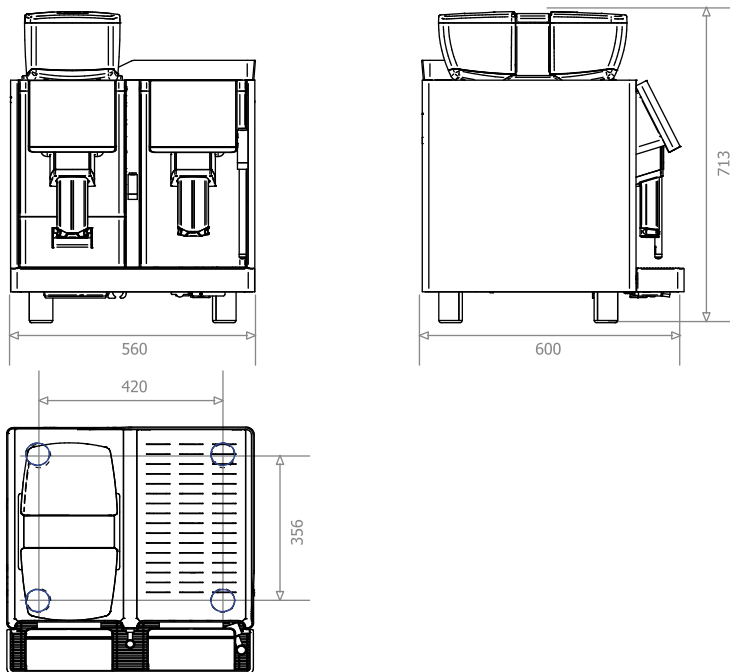
## 2.2 E'2 CT



*Dimensions in mm*

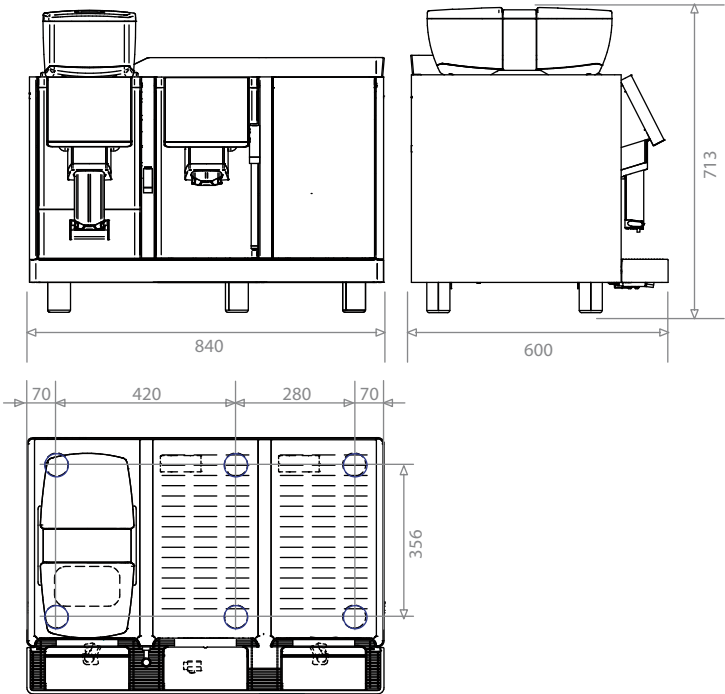


## 2.3 E'4 / E'4M (FRIDGE BELOW)



*Dimensions in mm*

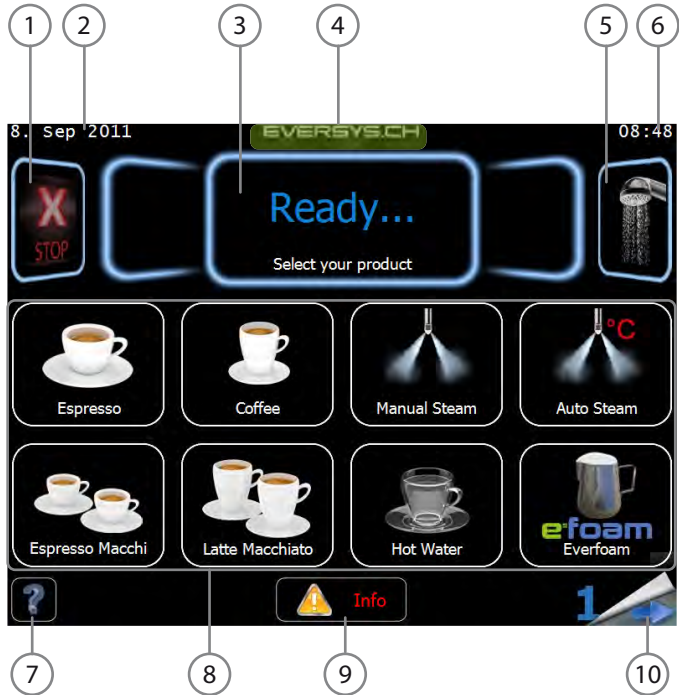
## 2.4 E'4M (FRIDGE BESIDES)



*Dimensions in mm*

## 3 TOUCH SCREEN

### 3.1 FUNCTION BUTTONS



- |   |                     |    |                    |
|---|---------------------|----|--------------------|
| 1 | General stop button | 6  | Time               |
| 2 | Date                | 7  | User guide button  |
| 3 | User message window | 8  | Product buttons    |
| 4 | Menu access point   | 9  | Info button        |
| 5 | Rinse button        | 10 | Page browse button |

# 4 CE-CONFORMITY



## DECLARATION OF CONFORMITY KONFORMITÄTSERKLÄRUNG DECLARATION DE CONFORMITE

EVERSYS AG hereby declares under its own responsibility that the full automatic coffee machine models mentioned as follows comply with the EC directives listed below.

Die Eversys AG erklärt hiermit in Eigenverantwortung dass die nachfolgend aufgelisteten Kaffeevollautomatenmodelle den weiter unten genannten EU-Richtlinien entsprechen.

Eversys AG déclare par la présente sous sa propre responsabilité, que les différents modèles de machine à café automatique mentionnés ci-dessous sont conformes aux directives UE citées dans ce document.

### Automatic coffee machine models / Kaffeevollautomatenmodelle / Modèles machine à café automatique

- e\*2, e\*2 ct, e\*2m (optional with cup heater or fridge / optional mit Tassenwärmer oder Kühlschrank / en option avec chauffe tasses ou frigo)
- e\*4, e\*4m (optional with cup heater or fridge / optional mit Tassenwärmer oder Kühlschrank / en option avec chauffe tasses ou frigo)
- e\*6, e\*6m

Serial number, machine type and year of manufacture: see type label

Seriennummer, Maschinentyp und Herstellungsjahr: siehe Typenschild

N° de série, modèle et année de fabrication: voir plaque signalétique

Power rating: see label on power branching unit

Elektr. Anschlussleistung: siehe Label auf elektrischer Anschlusseinheit

Branchement électrique: voir étiquette sur le module de branchement électrique

### Compliance of models listed above with the following directives / Konformität der oben aufgelisteten Modelle mit den nachfolgenden Richtlinien / Conformité des modèles mentionnés ci-dessus avec les directives suivantes

- 2002/95/EC Restriction of [...] hazardous substances [...] / Beschränkung [...] gefährlicher Stoffe [...] / Limitation [...] de [...] substances dangereuses [...]
- 2002/96/EC Waste Electrical and Electronic Equipment / Elektro- und Elektronik-Altgeräte / Déchets d'équipements électriques et électroniques
- 2004/108/EC Electromagnetic Compatibility / Elektromagnetische Verträglichkeit / Compatibilité Electro-magnétique
- 2006/42/EC Machinery Directive / Maschinennichtlinie / Directive machines
- 97/23/EC Pressure equipment / Druckgeräte / Equipements sous pression
- 2002/72/EC Plastic materials [...] into contact with foodstuffs / Materialien und Gegenstände aus Kunststoff [...] mit Lebensmitteln in Berührung [...] / Matériaux et objets en matière plastique [...] en contact avec les denrées alimentaires
- 2006/95/EC Electrical equipment designed for use within certain voltage limits / Elektrische Betriebsmittel zur Verwendung innerhalb bestimmter Spannungsgrenzen / Matériel électrique destiné à être employé dans certaines limites de tension

### IMPORTANT NOTICE / WICHTIGER HINWEIS / NOTE IMPORTANTE

This declaration has to be kept with the appliance all the time. In case of resale the seller has the obligation to give this document to the purchaser. The declaration of conformity is only valid if the equipment is used within the specifications mentioned in the technical documentation of the appliance.

Diese Konformitätserklärung muss beim Gerät verbleiben. Im Falle der Weiterveräußerung ist der Verkäufer verpflichtet, dieses Dokument an den Käufer weiter zu geben. Diese Konformitätserklärung ist nur gültig, wenn das Gerät innerhalb der in der Produktdokumentation genannten Spezifikationen betrieben wird.

Cette déclaration de conformité doit rester avec l'appareil. En cas de revente le vendeur est obligé de donner ce document à l'acheteur. Cette déclaration de conformité n'est valide que si la machine est utilisée dans les spécifications mentionnées dans la documentation du produit.

### Attachment I / Anlage I / Annexe I

Declaration of conformity steam boiler (pressure vessel) / Konformitätserklärung Dampfboiler (Druckbehälter) / Déclaration de conformité pour la chaudière vapeur (cuve sous pression).

Date & signature / Datum & Unterschrift / Date & Signature :

06.05.2012  
(Jean-Paul In-Albon, CEO)

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**ATTACHMENT I: Declaration of Conformity pressure vessel**  
**ANLAGE I: Konformitätserklärung Druckbehälter**  
**ANNEXE I: Déclaration de Conformité cuve sous pression**

Eversys AG hereby declares under its own responsibility that the pressure vessels mentioned as follows comply with the European Directive 97/23/EC (Pressure equipment directive).

Die Eversys AG erklärt hiermit in Eigenverantwortung dass die nachfolgend aufgelisteten Druckbehälter der europäischen Richtlinie 97/23/EG (Druckgeräterichtlinie) entsprechen.

Eversys AG déclare par la présente sous sa propre responsabilité, que les cuves sous pression mentionnés ci-dessous sont conformes à la directive européenne 97/23/CE (Directive pour équipement sous pression).

Eversys Item n° / Art.Nr. / Réf.	100358	101371
Use / Verwendung / Utilisation	e'2, e'4, e'6	e'2m, e'4m, e'6m
Volume / Volumen / Volume	8.0 L	5.6 L
Service pressure / Betriebsüberdruck / Pression de service	0.32 MPa (3.2 bar)	0.32 MPa (3.2 bar)
Service temperatur / Betriebstemperatur / Température de service	140°C	140°C
Relief valve opening pressure / Öffnungsdruck Überdruckventil / Pression d'ouverture vanne de sécurité	0.32 MPa (3.2 bar)	0.32 MPa (3.2 bar)
Test pressure / Prüfdruck / Pression de contrôle	0.48 MPa (4.8 bar)	0.48 MPa (4.8bar)
Heating power / Heizleistung / Puissance de chauffage	2x 2.8kW	2x 2.3kW
Applied standard / Angewandtes Regelwerk / Norme appliquée	AD 2000 (B1, B3, S1)	AD 2000 (B1, B3, S1)
Labelling / Beschriftung / Marquage (on back handle support / auf Trägerblech hinterer Griff / sur la tôle de support de la poignée arrière)	PS 3.2bar / TS 140°C / V 8.0L P relief valve 3.2bar / 20xx1-YYYY <sup>1</sup> Eversys AG, CH-1957 Ardon	PS 3.2bar / TS 140°C / V 5.6L P relief valve 3.2bar / 20xx-YYYY Eversys AG, CH-1957 Ardon
Category pressure vessel / Einstufung Druckbehälter / Catégorie cuve sous pression	I (Module A)	I (Module A)

**IMPORTANT NOTICE / WICHTIGER HINWEIS / NOTE IMPORTANTE**

This declaration has to be kept with the appliance all the time. In case of resale the seller has the obligation to give this document to the purchaser. The declaration of conformity is only valid if the equipment is used within the specifications mentioned in the technical documentation of the appliance.

Diese Konformitätserklärung muss beim Gerät verbleiben. Im Falle der Weiterveräußerung ist der Verkäufer verpflichtet, dieses Dokument an den Käufer weiter zu geben. Diese Konformitätserklärung ist nur gültig, wenn das Gerät innerhalb der in der Produktdokumentation genannten Spezifikationen betrieben wird.

Cette déclaration de conformité doit rester avec l'appareil. En cas de revente le vendeur est obligé de donner ce document à l'acheteur. Cette déclaration de conformité n'est valide que si la machine est utilisée dans les spécifications mentionnées dans la documentation du produit.

Date & signature / Datum & Unterschrift / Date & Signature :

08.05.2012   
 (Jean-Paul In-Albon, CEO)

<sup>1</sup> xx = year of manufacture / Herstellungsjahr / année de fabrication („12“ = 2012)

<sup>2</sup> yyyy = serial number (parts manufactured in 2011 = fabrication 101) / Seriennummer (in 2011 gefertigte Teile = Herstellungslos) / numéro de série (pièces fabriquées en 2011 = lot de production)

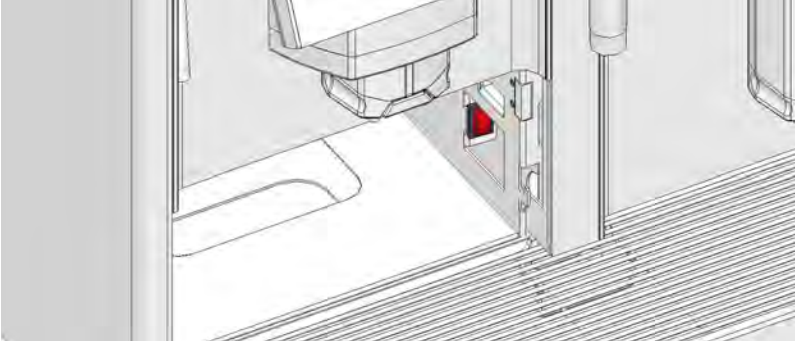




# 1 START-UP

## 1.1 ON/OFF SWITCH

The ON/OFF switch is located inside the housing on the right hand side behind the grounds drawer.



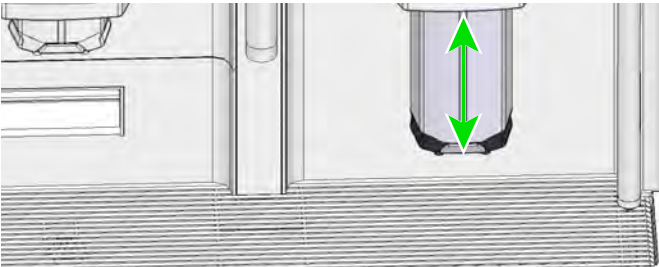
## 1.2 STANDBY BUTTON



To start up the machine from standby/eco mode, the standby button is used. The standby button is located at the bottom right corner of each touch screen.

## 1.3 MOVE THE COFFEE SPOUT UP/DOWN

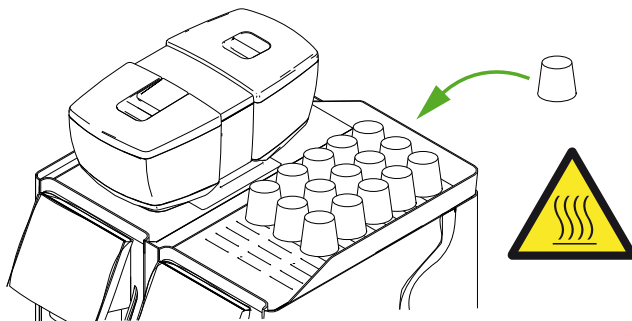
The adjustable coffee spout suits almost every usual cup size. Hold the spout with two fingers and move it up or down.





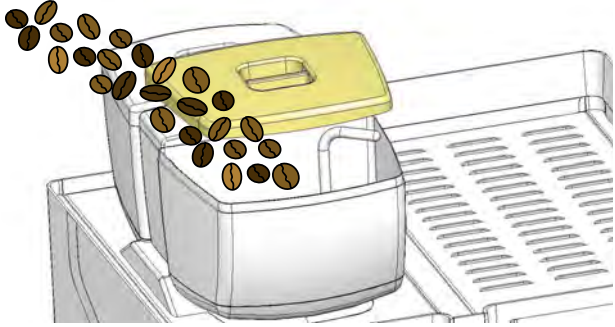
## 1.4 WARM CUPS

In order to ensure serving a beverage in a hot cup, always store the cups on the top of the machine. The right hand side of the machine top is heated.



## 1.5 FILL THE HOPPERS WITH FRESH BEANS

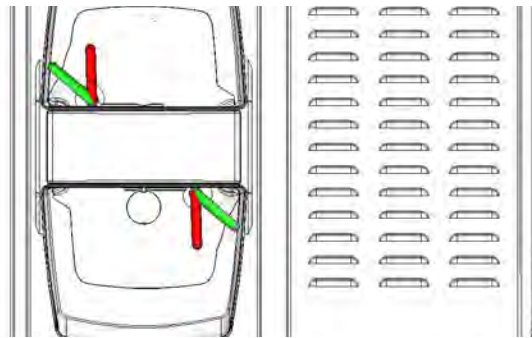
- 1 Make sure the beans are always fresh.
- 2 Lift the cover and fill up the hopper with fresh beans.



Bean hopper lever positions:

**green:** unlocked (beans can not enter the grinder)

**red:** locked (beans can enter the grinder)



### Bean Hopper Levers

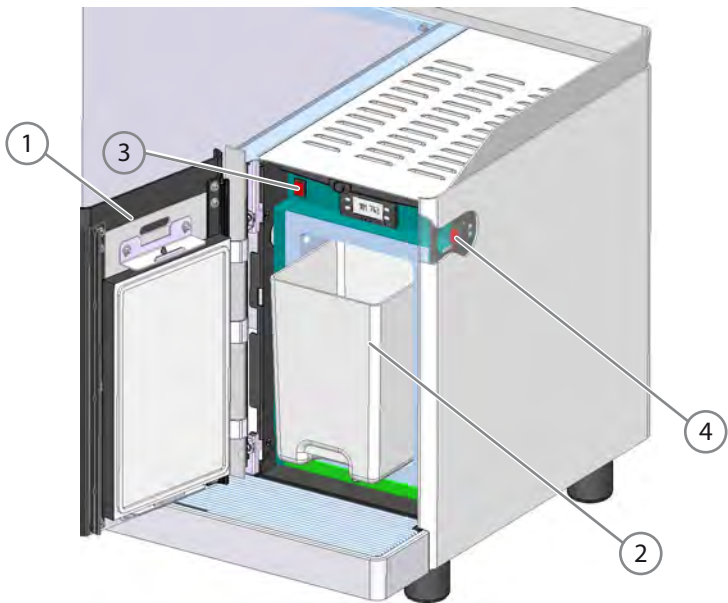
Make sure that the bean hopper levers are locked (red) when mounting the bean hoppers again.

## 1.6 FILL MILK



Appliances with milk products need to be operated with a refrigerator either besides or below the coffee machine. This example shows the manipulation with a refrigerator beside the machine.

- 1 Open the fridge door (1)
- 2 Remove the milk inlet container (2)
- 3 Fill the container with the corresponding amount of fresh, cold milk needed
- 4 Re-insert the milk container
- 5 Turn the refrigerator on by pushing the ON/OFF switch (3)
- 6 Turn the cup heater on by pushing the ON/OFF switch (4)
- 7 Close the fridge door



## 2 USAGE

### 2.1 PRODUCT BUTTONS



All product buttons are start/stop buttons. A product dispense can always be stopped by pushing the selected button or by pressing the general stop key.



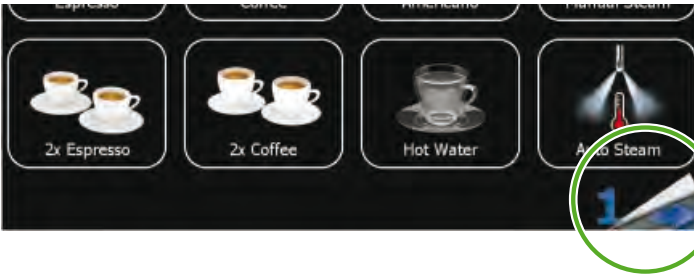
#### General Stop Key

The general stop key will stop all running products, as well as from outlet left as from right.

### 2.2 BROWSE PRODUCT MENU

On each screen, up to 32 products can be programmed.

Browse the product menu using the page browse button on the touch screen (appears only if more than one page is set in the display menu).



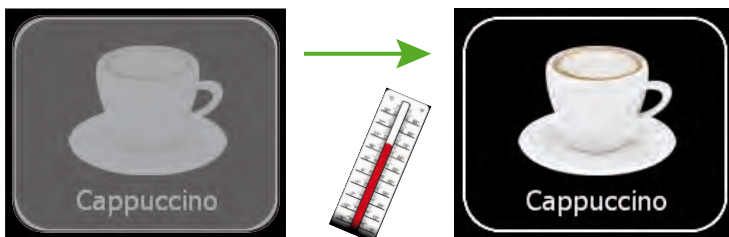
#### Switching Back

Depending on the display menu settings, the touch screen switches back to page one automatically after 10 seconds or manually by touching the page browse button.

## 2.3 HEATING UP



Milk products are prevented from dispensing. The milk product buttons appear grey until the boiler reaches the temperature.



## 2.4 MILK CIRCUIT RINSE



After five minutes without milk product dispensing, the machine automatically rinses the milk circuit on the appropriate coffee/milk spout.

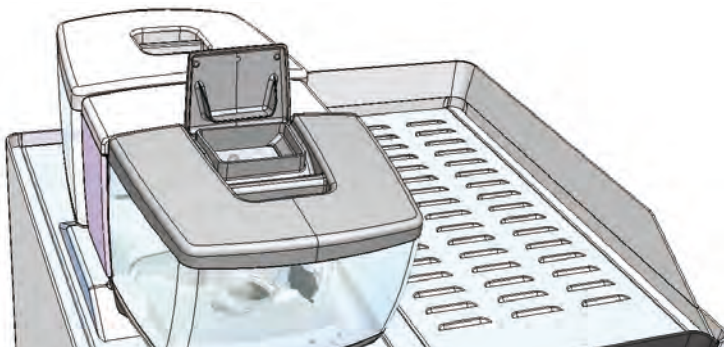


## 2.5 POWDER CHUTE

Use the powder chute for ONE portion of special coffee (e.g. decaf).



- 1 Pre-select a powder coffee product (preset)
- 2 Open the powder chute cover
- 3 Fill the powder chute with a portion of powder coffee
- 4 Push "Continue" on the screen



## 3 PRODUCT ADJUSTMENTS

### 3.1 MANAGER SETTINGS

The manager has access to several product parameter to improve product settings like water/milk quantity or coffee aroma.

- 1 Push the menu access point for at least two seconds.



- 2 Enter your personal manager password and press return key.





- 3 The manager has now access to the following menus.



### 3.2 WATER QUALITY



- 1 Enter the menu "Products & Keys".
- 2 Select the product selection button to be set (e.g. Cappuccino)



- 3 Select “Water Quantity”.



- 4 Place the relevant cup underneath the left coffee spout.
- 5 Push the “Learn Water Quantity” button to start the product dispense.
- 6 When the required water quantity is reached, press the “Learn Water Quantity” again to stop the product dispense.
- 7 Use the green up/down arrows for the fine adjustments.
- 8 Test the product by pushing the “Product Test” button.

Learn  
Water  
Quantity

Product  
Test

### 3.3 COFFEE AROMA

- 1 Select "Coffee Aroma".



- 2 Use the green up/down arrows for the fine adjustments.  
Increase coffee aroma = stronger coffee taste  
Decrease coffee aroma = weaker coffee taste
- 3 Test the product by pushing the "Product Test" button.

Product Test

### 3.4 MILK SEQUENCE

- 1 Select "Milk Sequence".



- 2 Set the desired sequence by activating the touch bar.

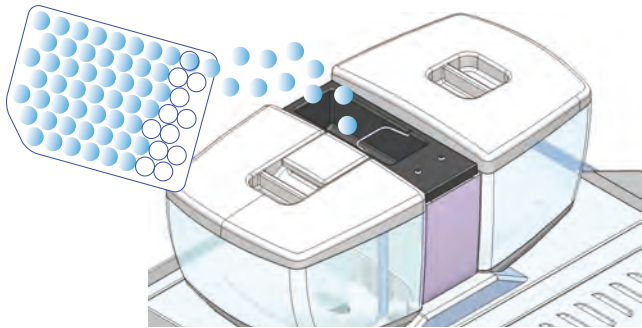
## 4 CLEANING

### 4.1 AUTOMATIC DAILY CLEANING PROCEDURE

The cleaning procedure has to be performed daily. The machine requires a cleaning either at a fixed time or 24 hours after the last cleaning, depending on the setting of the machine.

The function of the machine is stopped until the cleaning procedure has been completed.

- 1 Empty and clean the grounds drawer. The machine detects if the grounds drawer is full and does not proceed to clean.
- 2 Make sure that there are sufficient cleaning balls in the dispenser. Ensure there are no broken cleaning balls in the new box whilst filling the dispenser.



- 3 Push the rinse button for at least two seconds.



- 4 Press "Yes" in the pop-up window.



- 5 Follow the display messages.



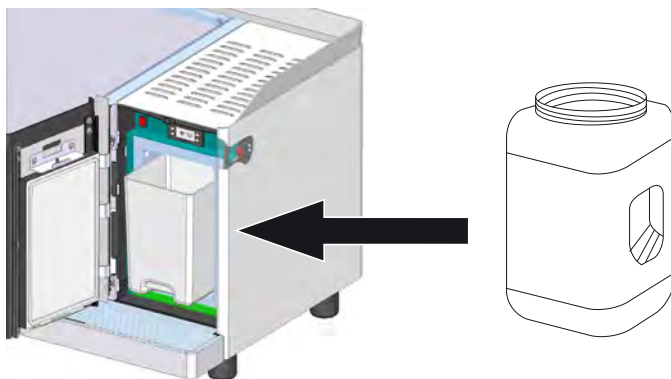
Appliances with milk products require additional intervention to clean the milk part:



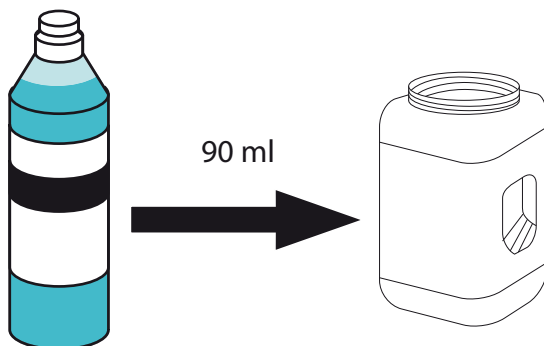
## 4.2 AUTOMATIC DAILY CLEANING PROCEDURE E'M



- 1 Empty and clean the grounds drawer. The machine detects if the grounds drawer is full and does not proceed to clean.
- 2 Replace the milk container with the cleaning container.



- 3 Fill 90 ml Everclean



- 4 Press continue and follow the display messages.



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### Remaining Water

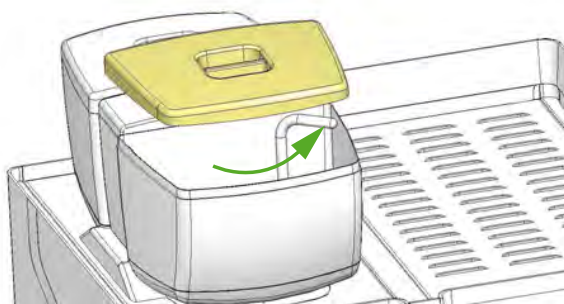
After the cleaning procedure, the grounds drawer is filled with water. Empty and clean the grounds drawer!

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- 5 Clean the milk tubes with a damp cloth after the daily cleaning procedure.

## 4.3 MONTHLY CLEANING PROCEDURE

- 1 Unlock, remove and empty the bean hoppers (store beans for re-use).



- 2 Clean the bean hoppers with a damp cloth.



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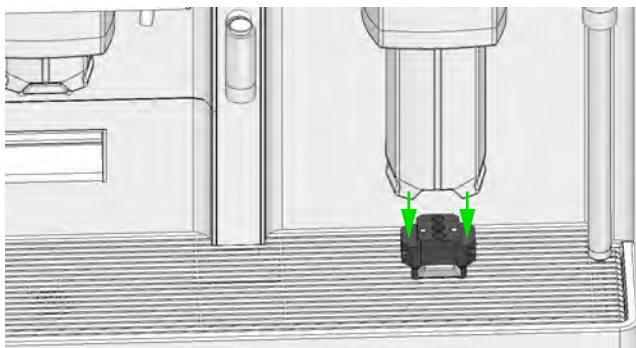
### Bean Hoppers

Do not mix up the front and rear hopper when remounting! Make sure that the corresponding beans are filled into the correct hopper.

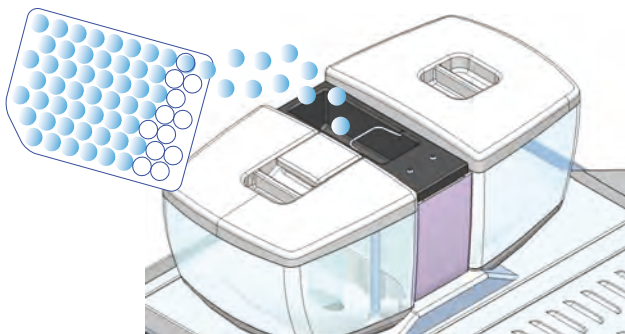
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- 3 Pull out the insert of the coffee/milk spout.



- 4 Clean the coffee/milk spout insert with water and a non-metallic brush.
- 5 Lift the lid of the cleaning ball dispenser. Make sure that there are no broken cleaning balls or debris in the conveyor mechanism. Pour a portion of cleaning balls into the cleaning ball dispenser.



- Order spare cleaning balls at your supplier.

#### 4.4 RINSE FUNCTION



To manually rinse the coffee circuit, push the “rinse” key once. A short rinse cycle will be performed to flush the coffee circuit with hot water.

#### 4.5 STEAM WAND



After every use of the steam wand push the flush key and wipe the steam wand with a damp cloth.

#### 4.6 CLEANING BALLS

The coffee machine must only be cleaned with the specially designed Eversys cleaning balls which are stored in the cleaning ball dispenser.

### CAUTION

#### Harmful Substances

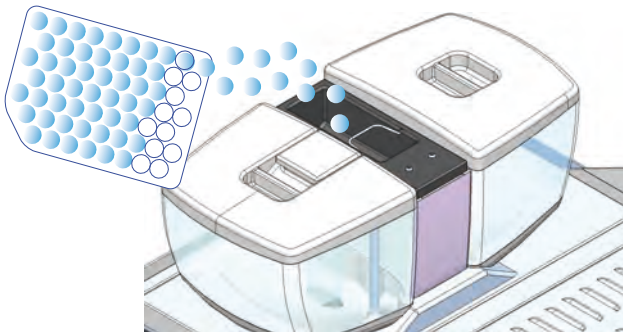


Eversys cleaning balls contain harmful substances. Swallowing cleaning balls or cleaning solution dispensed during the cleaning procedure could result in minor or moderate injury.

Never swallow cleaning balls or cleaning solution.

Follow the safety instructions described in the MSDS (material safety data sheet). The MSDS is provided upon request by your local service agent or by Eversys.

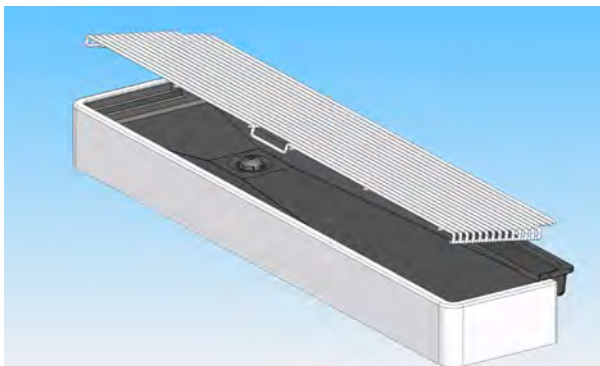
Pour a portion of cleaning balls into the cleaning ball dispenser.



A portion of Eversys cleaning balls is sufficient for one month. Make sure to order spare cleaning balls in time from your supplier.

## 4.7 CLEANING THE DRIP TRAY

- 1 Remove the drip tray grid.



- 2 Clean the inside of the drip tray and the drip tray grid with a damp cloth.
- 3 Insert the drip tray grid again.

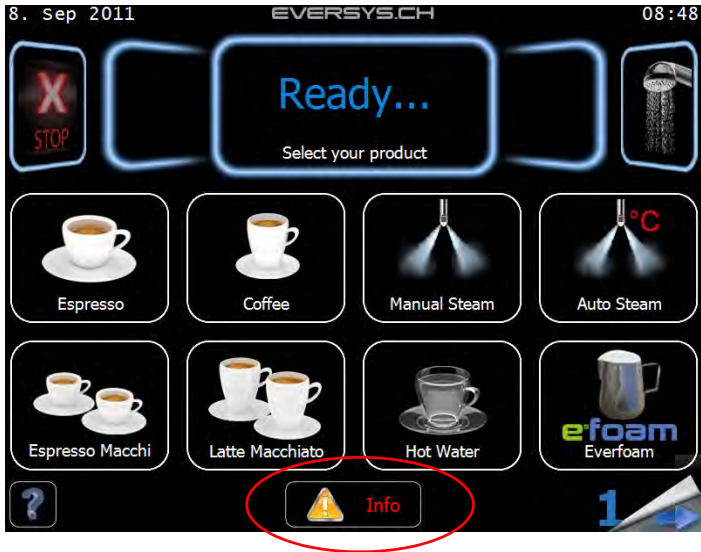




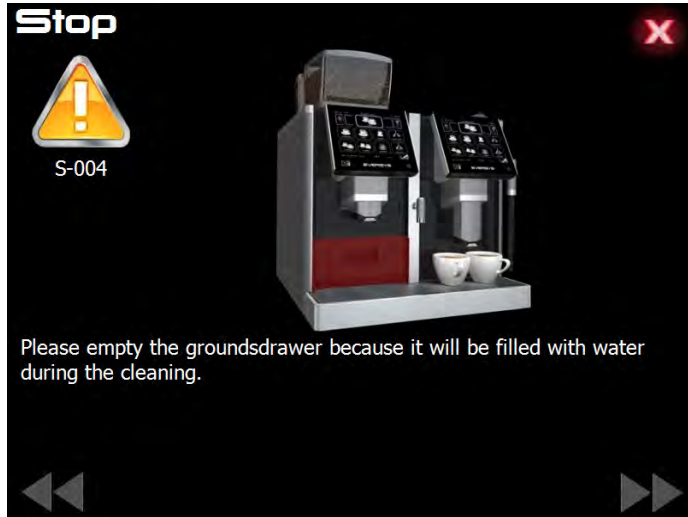
# 1 GENERAL SAMPLE

Eversys coffee machines are equipped with an internal trouble-shooting and error message system.

- 1 If action of the operator is required, the info button (warning triangle) at the bottom of the touch screen lights up.



- 2 When pushing the info button, the machine displays the error message and gives instructions on the action required.  
For example:



- 3 Follow the display message(s) to solve the problem. Use the (<< / >>) keys to browse the different messages if available.

